



"One would flip off her hands for no reason at all. I was really proud of her last summer. Then somebody put her up to it. Now she's a different person, and within a month I had lost my favorite girl."

Mr. & Mrs. COFFEE NERVES
Do you often feel out of sorts, peevish and over-hasty? Is it so you may be one of the many who need coffee to help you through the day? Try delicious Postum, the coffee drink that helps you to prepare and economize. Order from your grocer.

POSTUM

Canada's Seamen

"It were not for the men who man the Canadian corvettes and the Swastikas that the world would have been over long ago, and the Commonwealth, Mr. D. Simonds of the Royal Navy, paid tribute to Canadian seamen in a recent address before an Ottawa service club. True it is that the Battle of the Atlantic continues to be one of the grimdest phases of the world struggle. It is a battle that started in September, 1939, when the *Athenia* was sunk, a few hours after war was declared, and has gone on to this very hour and moment when some ship may be floundering, the victim of a torpedo or mine, or perhaps a U-boat's depth charge, and unrelenting struggle on the part of the Axis powers to break Britain's life-line to the new world, and an even grimmer determination on the part of the seamen of the Empire and the free democracies to keep that line intact.

Epic of Heroism

So far it has remained, strong and sure, and into the accomplishment of that task have been written new epics of heroism, in the already glorious annals of British seamanship. Enough cannot be said of the courage of the men of the merchant navy, who cross and re-cross the ocean in their many ships, as well as those of the Royal Navy, who risk their lives to encounter the enemy. Residents of Canadian sea ports are familiar with the sight of these little ships, with their ugly coats of camouflage paint; each with an anti-aircraft gun mounted perched on the after-deck. Undaunted, they look, cutting through the waves on their way to a convoy, and can see the "Red Ensign" flying high and clear. The crews of these ships are made up of stand-up men, who do their hazardous work in a matter-of-fact way, and are determined to stay at their posts, without regard for the dangers that menace all their time at sea.

If one were to talk with these men, there would be revealed a deadly hate for the Axis powers, and a fierce resolve not to be turned from their duty to any power that would threaten them. Many of these men, before their lives may have been marred, others will tell of having been torpedoed several times, but of having been "lucky" because they were rescued after hours or days of hardship. Now the struggle has spread to the Pacific, and in the battle in both oceans develops, Canadian sailors are playing an important role. Corvettes, those small ships, have been used so effectively in anti-submarine warfare, as Canadian seamen, in large numbers in the Dominion. Manned by Canadian seamen, many of whom are those fine sailors from the Prairie Provinces, they plough out of our ports on convoy duty, and their exploits have been noteworthy.

The Merchant Marine

The Hon. Angus Macdonald, Navy Minister, recently paid tribute to Canadian merchant seamen and those of friendly nations, when he said: "Not fog, or winds, storms, nor currents, mines, nor torpedoes, bombs, nor bullets, have deterred our merchant seamen from their vital task." Mr. Macdonald also gave some interesting figures on Canada's importance in the world's shipping. He said: "In 1940, Canada's shipping tonnage of some eight thousand ships have sailed from these shores, carrying over fifty million tons of food and war material to Britain. The flags of seventeen nations have flown in convoys leaving Canadian ports, in what Mr. Macdonald called a "goodly company." Canadian shipyards have, with activity, built over 1,000 ships, including 1,000 of the increasingly large number, and across the country alert young men are drilling and studying in preparation for manning these ships that will play their part in the fight, affirming the Empire's right to be called "The Mistress of the Seas."

Art Training Plan

List of Graduates from Braude And Duke Schools

Graduates from No. 12 Service Flying Training School, Brandon, Manitoba, January 19, 1942 (Pilots) — LAC Frederick Charles Adsett, Munson, Alta.; LAC Frank Eugene Bond, Brandon; LAC John Edward Hartwell, Brandon; LAC Robert Clement Russell, Man., LaSalle; Harry Kenny Cox, Union Point, Man.; LAC Alfred Hewlett, Manor, Man.; LAC William Booker Kenny, Wolseley, Man.; LAC James Edward Glendon, Man.; LAC George Cecil James Vann, Beresford, Man.; Graduates from No. 5 Bombing and Gunnery School, Dafoe, Sask., January 26, 1942 (Air Gunners) — LAC Joseph Lester, Charlton, Man.; LAC Lake, Sack; LAC John Donald McBride, 974 R.C.S.E., Prince Albert; Sack; LAC George Stewart Mutch, Eastend; LAC Aquinas Sack; LAC William Allan Schumann, Man., Sack; LAC Michael Stenbeck, Kindersley, Sack; LAC George Walter Yung, Earl Grey, Sask.

Would Have Long Wait

A department store recently put in escalators. A young attendant noticed that a woman wouldn't walk up some time by herself, so he walked up to her and said, "May I be of service to you, madam?" "No thank you," was her reply. "I am going to the basement and was just waiting for the steps to reverse."

About 44 per cent of United States citizens are churchgoers.

The natives of Guam are known as Chamorro.

BRONCHIAL COUGHS & ASTHMA'S
Now More Quickly RELIEVED.

With Buckley's New Improved Formula. It's all medication—no syrup—acts faster on coughs and colds, relieves asthma and bronchitis. But be sure it's the genuine...
a Buckley's product.

BUCKLEY'S MIXTURE'S

Good Whale Catch

Wartime Requirements Have Increased the Need For Products
Obtained

Canadian whaling ships, operating in the two stations, operating in the Arctic and Antarctic, 325 miles during the 1941 season, compared with 220 in the 1940 season, when whaling was resumed after a year of inactivity. The 1941 catch was 1,000 whales in 1940 in 1938 when 210 whales were taken.

Whales in Canada are used for the production of meat, fertilizer, and oil, with oil the chief product. War-time needs have increased the demand for whale products and have given new impetus to whale operations.

The 1941 operations produced a total of 566,505 gallons of oil, approximately 577 tons of fertilizer, and 27 tons of whale meat. Compared with 1940 these returns show a decided increase. Oil production advanced more than 204,800 gallons and fertilizer production went up by 100,000 tons. Meat production was 90 tons greater this year than in the preceding season.

It is a far cry from the square rigged whaling ships of olden days which took months to get home armed with harpoon guns to fitted or present-day operations but some of the risk and romance remains. During the 1941 season at least one occasion of infaruration while at sea occurred when a whale became so badly damaged that it had to return to port for repairs.

To Save Steel

Britain Has Found Toughened Glass Is Good Substitute

Britain is using glass to save steel. It is translucent, toughened glass which is not nearly as heavy as steel as the top glass of cabinets in cafes and restaurants, safely standing up to temperatures of 125 to 150 degrees. In these days, when cans and bottles are provided in factories after a certain size, the quantity of steel which can be saved is therefore considerable. By admitting light to the cabinet, toughened glass lessens the weight of the cabinet and saves steel. It is in making the food. The glass takes a slightly longer time than steel to warm up, but it holds the heat better, thus substantially reducing heating costs. It can be placed in front of lengths of hot cabinets or a battery of steamers. And, of course, the glass costs less than the valuable steel which it replaces for the war.

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Fast Work

Tuna Out A Lifetide In England In Thirty-Six Hours

Six Breton refugees, by working without stop for 36 hours in a London boat-building yard, turned out a lifeboat which was needed for a ship which was waiting to sail.

"One of our ships is leaving to-morrow night and we are a lifetide short. Have you one for us?" That was the message from a shipping official. The builder said he had one on the stocks which had just been started and that although he didn't think he could finish it in such short order he would have a try.

He called the Bretons and two English workers together, explained the situation to them and the ship sailed on time with its completed lifeboat.

SELECTED RECIPES

MARMALADE NUT BREAD

3 cups all-purpose flour
4 cups sugar
1/2 teaspoon salt
2 tablespoons baking powder
3/4 cup orange juice
1/4 cup Crown Brand corn syrup
1 cup milk
1/2 cup orange marmalade
1 cup chopped walnuts
1/4 cup Mazola oil

Time: 1 hour, 10 minutes

Method: Sift dry ingredients; add marmalade, oil, eggs, orange juice and corn syrup and milk. Combine with flour mixture. Stir in marmalade. Turn into a greased 9x5x3 inch pan. Bake at 350 degrees F. Time: 1 hour, 10 minutes.

Note: If dry ingredients are not available, add 1/2 cup of dried fruit, nuts, raisins, etc. to the marmalade mixture.

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FINE COLOURED PICTURES
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BRAND
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BRITAIN'S FIGHTING PLANES AND WARSHIPS

On attractive 8" x 10" mounts, each with a description of the machine.

Every true Canadian will prize them

"Spitfire," "Flying Fortress," "Bomber," "Hurricane," "Blitz," "Moscow," "Bell," "Avenger," "H.M.S. 'Rodney,'" "Ark Royal," "King George V," and many others.

For each picture desired, send a complete address, name and address of the name written on the mount.

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The Syrup with
the Good Old
Canadian Flavour

CROWN BRAND SYRUP

THE CANADIAN COMPANY LIMITED

Reducing The Cost

A Demand For Reduction Of Motor License Fees

Demand for the reduction of motor license fees has behind it strong support of current events and conditions.

As it pointed out by the British Columbia Automobile Association the plan of rationing cars and tires and gasoline will prove costly and partially to those who have to travel.

The argument is cogent enough. But would it not be just as cogent if, in an attempt to have the premium reduced, we could point out that a car's mileage is cut, as it is doubtless by the time the owner is compelled to save rubber and gasoline, the risk of accident is also reduced and the insurance premium might well come down, too?—Vancouver Province.

Some Tall Stories

If Authentic Would Place Carolina Hens In Super Class

Southern barnyards are producing more than milk and eggs these days. A phenomenon in the egg production field is the super class of barnyard doves. If a car's mileage is cut, as it is doubtless by the time the owner is compelled to save rubber and gasoline, the risk of accident is also reduced and the insurance premium might well come down, too?—Vancouver Province.

Churchill Good Huntsman

Not Allowing Japan To Divert Hitler From Main Chase

The King held his hands to his head, while the hounds at their heels, barked.

Japan is the chief enemy despite the Battle of the Pacific.

Lord Moyne, emphasizing that Germany is still the chief enemy despite the Battle of the Pacific, said: "Japan undoubtedly tries her treachery to suit the interests of the Axis."

The Nazis, he said, "remind one of an old fox with the hounds close to his brush who is lucky enough to pick up a fresh fox to whom, with circumstances changed, the pack will go off on the next scent."

"The Prime Minister is too good a huntsman to allow such a diversion."

Explanation Is Simple

Why Printers Call Their Business Gathering A Chapel Meeting

It's a cozy room gathering of printers for union or guild purposes called a "chapel meeting."

The explanatory paragraph comes from an autobiography of Benjamin Franklin, published by W. T. Franklin in 1816:

"A printing house is always called a chapel by the persons who work there, because they have been taught that printing was first carried on in England in an ancient chapel converted into a printing house, and the title has been preserved by tradition."—Chicago Tribune.

"Rapa virginis" or "old clothes," is the name Peruvians use for meat that is boiled and then fried.

Number of blind persons receiving pensions in Canada at Sept. 30 was 6,122.

Relieves MONTHLY FEMALE PAIN

Women who suffer pain of irregular periods due to monthly menstrual cramps should take Daily Mail Cigarettes (with added iron) very effective to relieve pain. They are a man-made cigarette designed especially for women help relieve menstrual cramps and other annoying symptoms. Follow label directions. Made in Canada.

EASIER ON YOUR THROAT!
DAILY MAIL
Cigarettes
BLENDED TO YOUR TASTE!
18 FOR 25¢.

A man can easily drive his engine home by letting his wife sit in the back seat.

Twenty-two towns in the U.S. are named Buffalo

An Underground City

Unfinished Tubes Of London Subway Now Modern Bomb Shelter

An air-conditioned "subway city" soon will house a mighty population of 5,000 as the largest sleeping bomb shelter in the world.

With its own police force, governing committee, library, movies, rest rooms, tea canteen, recreation centre, hospital and church services established 80 feet underground, this self-contained city in the heart of London offers security night to charwoman, shopkeepers, students, clerks, children, plumbers and chimney sweepers.

The inhabitants—some 3,000 to 4,000—already are working along side by side in tiered bunks in unfinished tubes of the Liverpool street underground station.

One house will be more than two times as long.

For more than a year the 1,200 early settlers have watched with growing interest while an underground city has been built around them with American, municipal and other units.

Most prized possession of the community is the air conditioning system consisting of large intake and outlet ducts which maintain a constant temperature of 68 degrees.

"That's son-of-a-bitch, that is," opined a red-faced little man of 60 who is a plumber and has lived in the tube since last summer. "I'm a son-of-a-bitch in community pride is the tiny 'hospital' where nurses are on duty 24 hours a day to treat everything from cuts and bruises to jagged bones."

A welfare committee has installed a library,大夫, reading classes and is working on obtaining regular movies and a children's playground. A shopkeeper, a store porter and a Salvation Army worker are on the committee.

Although London has not had a heavy raid for months, available beds are filled as fast as they are invented. One of the few rules is that anyone who finds four beds in Subway City loses his place.

A low-priced teamster operates from 8 to 11:30 p.m. and from 5:30 to 7 a.m. for workers who must rise early to reach their jobs.—Wes Galagher.

Hawks Hunt Churchill

Not Allowing Japan To Divert Hitler From Main Chase

The King held his hands to his head, while the hounds at their heels, barked.

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Is Well Informed

Lord Beaverbrook Says He Was Amazed At Stalin's Knowledge

Lord Beaverbrook, in reporting of his conferences with Stalin, confesses he was amazed at the remarkable political knowledge and his familiarity with the art and culture of the western world.

And during those conferences Beaverbrook and Stalin discussed the Hitlerites and their alliance with the Republicans sent him, with their 1,600-horsepower engines." "L-200," Stalin corrected.

Beaverbrook confers with his staff. The engines were 1,200 h.p. •

A man can easily drive his engine home by letting his wife sit in the back seat.

Twenty-two towns in the U.S. are named Buffalo

IF THROAT IS SORE

IF A COLD has given you a miserable sore throat, here's how to relieve the suffering.

DO THIS NOW: Melt a small lump of Vicks VapoRub on your tongue and swallow it. This potent concoction slowly trickles down your throat, bathing the irritated membranes and easing the pain until you want it, when you want it.

DO THIS TONIGHT: Rub throat, chest and neck with Vicks VapoRub. It's long continued poultice and vasoconstrictor loosens phlegm, relieves irritation and gives you a good night's sleep.

VICKS VAPORUB

Cooking Eggs

How To Obtain Best Results When Boiling Or Poaching

Here are interesting facts concerning the cooking of eggs. Extraordinary results are obtained when eggs are hard-boiled. So hard boiled eggs will be tender if allowed to cook slowly in water below boiling point for at least 30 minutes. In order to prevent the yolks from becoming poached, eggs should be hard-boiled. High quality eggs should be more tender if allowed to cook slowly in water below boiling point, draining them well, and served hot. For ordinary boiled eggs, the yolks should be heated to boiling point. When the yolks are placed in the water, the saucepan should be transferred to a warm spot on the range where the water will be kept below boiling point. For soft-boiled eggs, allow eight to ten minutes.

To remove shells easily from hard-boiled eggs, plunge the eggs into cool water as soon as they are cooked. To remove yolks from soft-boiled eggs, place the eggs in cold water and bring to a boil. At that point, the eggs will be soft-boiled. The whites of eggs are quickly beaten if the eggs are hard-boiled and used as a filling for omelets. Keep eggs in a cool place, but it is a better net to purchase more than one week's supply at a time.

Birds Had Idea First

But Man Has Surpassed Their Speed In Dive Bombing

Dive bombing is a new science in the present war, but duck hawk and other species of birds use dive bombing for hunting insects, their prey.

According to a United States Department of Agriculture bulletin, duck hawks are the fastest flying reptiles. One of these hawks, says the bulletin, "drives like lightning."

"At Arm, for example, the Red Army captured five trained packed with food, clothes and ammunition, hardly the type of army commander-in-chief would have sent forward into territory he intended to abdicate."—New York Post.

Hardy A Withdrawal

Material Abandoned Shows Nazi Retreat From Moscow Now Planned

Hilter's presence that his retreat from Moscow was planned to be a rapid one is proved again, as more reports come in of the quantity and type of booty taken by the Russians, the British and Americans.

"At Arm, for example, the Red Army captured five trained

birds that will fit the nests of the

nesting birds.

He made the party feel that they were receivers of stolen goods. Then he clicked his heels and strode out of the room.

Tracing A Wild Duck

Winter In New York City And Shot In James Bay Area

The interesting tale of a black duck which wintered in a sanctuary in the heavily populated New York area, was met in fall in a sparsely-settled region of northern Ontario is revealed by a recent bird banding return received by the Department of Mines and Resources.

The bird was shot in James Bay, and subsequent investigation by means of the official numbered band it wore showed that the duck had been shot in the New York Zoological Park in April, 1939, during the winter of 1938.

Although the duck found a safe winter in the park, it had left the metropolitan area and migrated northward in the spring to attend nesting duties.

This incident is another illustration of the value of marking birds with official numbered bands. Thousands of birds of many different species are now available in the central bird banding bureaus in North America.

By studying this information,

and the results of banding and conservation efforts, we may solve many problems relating to the conservation and administration of native wild birds as an important natural resource.

Now, however, the following findings are conducted in full co-operation between the Department of Mines and Resources, Ottawa, and the United States Service, Washington, D.C., and hundreds of voluntary observers, who hold permits issued under the authority of the Migratory Bird Convention Act, carry on bird-handling operations the year round. Private citizens can help this work by reporting to Ottawa or Washington any banded birds which come to their attention.

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Had No Manners

Ribbentrop Shoved What He Was

Ambassador In London

Even the instances of Junker

manners of the late German Kaiser,

as well as the world war,

Ferdinand Foch, are surpassed by those of Hitler's Foreign Minister,

Wilhelm Ribbentrop, when Ambassador at London.

A collection of them is

now in "Do Not Weep," a book

published in London.

The author, Beverley Nichols, re-

lates that a well-meaning friend

of his anxious to promote the well

being of Germany and Britain had

arranged a luncheon with

Ribbentrop as the chief guest. An

other guest was Lady Chamberlain.

He arrived, refuted food and

drink with a sort of general denun-

cation, in that he was

not a hard task master.

He was a hard task master.



Wing Commander H. N. Ramsbot, Russian Allies from a base in the Soviet Union, watched aircraft of British R.A.F. operating with their British and Red squadrons take off.



Getting into the Home
Women buy more than two-thirds the merchandise sold in retail stores. Every woman reads the Classified Want Ads. Our paper goes into the homes and every home in the Add. will reach the readers.

CLASSIFIED ADS

Notice under this heading is 15 words under the first insertion and 25c each subsequent insertion. 8 weeks \$1.00. Over 15 words one cent per word for each insertion.

FOR RENT—Apartment above Bank, fully modern including the use of electric range. For particulars enquire at Bank of Commerce.

FOR SALE—Several parcels of land at reasonable prices. Apply Bank of Commerce, Gleichen, Alta.

ITEMS OF INTEREST OF THE TOWN AND DISTRICT

Mr. Jack Wilson attended the U.P.W.A. convention in Edmonton, last week.

The annual meeting of the town ratepayers takes place next Friday evening at the Community Hall.

Mr. and Mrs. Carl Lila left Thurs. day for Calgary after being guests of Mr. and Mrs. L. Lila for the past three weeks.

Mrs. Messinger is at present staying with her parents Mr. and Mrs. J. Koedoff, mother having been ill.

Daylight saving will come into effect on February 9th. This is not a bad idea since we have always thought people went to much day light in bed in the morning.

The local Junior Hockey Club expect to go to Banff to give an exhibition of their prowess. The club has been severely handicapped by lack of local hockey practice there being no ice at the arena owing to lack of water.

A Wilson has left a crew of men for several days trimming the tops off the trees under the power lines. This is done in order to keep the trees from interfering with the wires. The trees now present an awe inspiring sight with their tops lopped off.

THE WEEK IN EDMONTON

(By Dan E. Campbell)

Five motion pictures may be shown in 400 Alberta points as part of a new service inaugurated by the University of Alberta extension.

The new service is part of a dominion-wide scheme sponsored by the National Film Board and other educational organizations, supported by other organizations.

"The purpose is to bring films of Canada at war and the story of Canadian citizenship to rural and small-town communities," said H. P. Brown of the Extension Department. "Our children are now being covered by projection units."

Alberta's enlarged school unit project is now completed, 50 of the large divisions, as now in operation throughout the province. Dr. G. McNally, deputy minister of education, said the final goal was reached through the setting up of Fairview Division and prior to that one was established at Strawberry division, west of Leduc.

The oil and gas conservation board still gives advice to the new section chief, for Turner Valley, and by Dr. George Granger Brown, Michigan professor of chemistry and outstanding oil engineer who is retained to study the Valley's potentialities. The new plan is unique in having no counterpart anywhere. It is attracting a great deal of interest among oil operators.

Planning for the Alberta Industrial road to the West, known as the "D" route, is reported among United States business men by Hon. W. A. Fellow. The Alberta minister of public works was recently called upon by Vilhjalmur Stefansson, noted Arctic explorer, to advise him, in particular, to expand information regarding the Norman oil resources and the practicability of a winter road from the oilfield to the Alaska highway. It is said that President Roosevelt is also expressing interest in an Alaska road, and that early action in the interests of hemisphere defense may be expected on one of the four routes projected, two of which pass through Edmonton.

Possibility of introducing a common curriculum through the schools of the prairie provinces was a major topic of discussion at Saskatoon, when western education officials met. Hon. Ivan Schatz, minister of education for Manitoba, said "Since Manitoba and Saskatchewan to a large degree, and Alberta to a lesser degree, have

common economic conditions similar population types and to a large extent common educational aims, it should be reasonable to have a common curriculum." Dr. Fred McNally will represent Alberta at the conference.

Premier Aberhart said that he has received a request from Ottawa officials for certain information regarding the liquor trade, which has been prohibited to all non-Aboriginals concerned. An outside report said the dominion was communicating with all provincial governments respecting restriction of sales of alcoholic beverages during the war. Dominion receives from such sales about \$40,000,000 in the aggregate. The dominion controls manufacture. Provinces control sales. Temperance workers charge the trade causes "economic waste"; others claim restriction will increase lawlessness.

Belief that the trend of farm production would be downward, largely Alberta farms was expressed by Dr. Robert Newton, president of the University of Alberta, when he addressed the annual U.F.A. convention. "I do not believe that farms will be the same in the future as parts of the province," he stressed. "But agriculture is all-embracing in its nature, and I believe throughout the agricultural industry, and he praised educational facilities of the youth training program.

Revised agreements concerning the transfer of taxing privileges to the dominion for the duration of the war and one year after have been reached by the government. This was made known by Hon. Solon E. Low, provincial treasurer. In view of the members of the income tax branch, the treasurer said it was understood the dominion would engage those not absorbed in other provincial departments. There are 52 members of the income tax branch, directed by E. C. Shaugnessy, superintendent.

POINT NOTICE

Notice is hereby given, that the pound on the S.W. 16-23-23-4B, has been abandoned and the appointment of George Sanders as poundkeeper has been cancelled.

A new pound has been established on the S.W. 9-23-23-4th, and David Yuill has been appointed poundkeeper, to be posted at pound No. 1 at Gleichen P.O.

Dated at Gleichen the 22nd day of January, 1942.

W. E. THOMPSON,
Secretary-Treasurer,
M. D. of Blackfoot, No. 218.

Important!

Recently, Government regulations, vital to the well-being of Canada's economic structure and to the furtherance of our war effort, were introduced. EATON'S is co-operating with the Government to the fullest extent in the carrying out of these regulations. Because of the extra detail involved,

EATON'S

SPRING AND SUMMER CATALOGUE FOR 1942

cannot be delivered at its usual time. However, it will go forward as quickly as conditions will permit.

In the meantime, continue to avail yourself of EATON'S Midwinter Sale and Fall and Winter Catalogue, both of which will remain effective until the Spring Catalogue is published. Every page in both of these big books is filled with savings.

WATCH FOR . . .

EATON'S FEBRUARY BARGAIN FPLIER!

It contains a great sale of Winter Bargains—clearances and other groups all priced to move out in a hurry. This Flier is too good for Value-seekers to miss. If you do not receive your copy within a few days, write immediately!

T. EATON CO. LIMITED
WINNIPEG

By Order of the Wartime Prices and Trade Board

You Must Have a Licence by March 31, 1942

Every Person or Firm is Required to Have a Licence

1. if engaged in the business of buying for resale or selling any commodity; or
2. if engaged in the business of supplying any of the following services: the supplying of electricity, gas, steam or water; telegraph, wireless or telephone services; the transportation of goods or persons; the provision of dock, harbour, or pier facilities; warehousing or storage; undertaking or embalming; laundering, cleaning, tailoring, or drycleaning; hairdressing, barbershop or beauty parlour services; plumbing, heating, painting, decorating, cleaning, or renovating; repairing of any kind; the supplying of meals, refreshments or beverages; the exhibiting of motion pictures; process manufacturing on a custom or commission basis.

IF YOU HAVE ALREADY APPLIED FOR OR OBTAINED A WARTIME PRICES AND TRADE BOARD LICENCE UNDER A PREVIOUS LICENSING ORDER, YOU SHOULD NOT APPLY AGAIN

Why Licence Applications Should Be Made At Once

Apart from the legal requirements, licensing of your business will enable the Board to advise you quickly and fully of the price ceiling regulations that affect your business.

WHAT THE LAW REQUIRES YOU TO DO

After March 31, 1942, any official, representative, or investigator of the Wartime Prices and Trade Board, or you will retain your Licence Identification Card if you are subject to this licensing order.

After March 31, 1942, you must notify the Director of Licensing of the Wartime Prices and Trade Board, Ottawa, in writing, quoting your licence number, of any change in the name, address, or character of your business within 10 days of such change.

You must retain your Licence Identification Card as it will remain in effect, unless suspended or cancelled, as long as the Maximum Prices Regulations continue. If you are already licensed, a Licence Identification Card, valid for the duration of these regulations, will be automatically mailed to you before March 31, 1942. You need not apply for a renewal and there is no licence fee.

To Get Your Licence

1. Get an application form at your nearest post office.
2. Complete the application and mail it, postage free. There is no licence fee.
3. You will receive by mail a Licence Identification Card bearing your licence number.

Those Who Do Not Need a Licence

1. farmers, gardeners, livestock or poultry producers, and fishermen, unless buying goods for resale.
2. employees of a person or firm which is itself subject to licence.
3. operators of private boarding houses.

NOTE: Persons who have already applied for or obtained a Wartime Prices and Trade Board licence should not apply again.

FOR FURTHER INFORMATION WRITE THE REGIONAL DIRECTOR OF LICENSING, WARTIME PRICES AND TRADE BOARD, AT THE NEAREST OF THE FOLLOWING CITIES: VANCOUVER, EDMONTON, REGINA, WINNIPEG, TORONTO, MONTREAL, HALIFAX, SAINT JOHN OR CHARLOTTETOWN